DITO Electrolux

Item	
Model	
ProjectName	



601997

XBE10

XBE10 satisfies all the preparation requirements of a professional kitchen, for kneading all types of dough and pastry, mixtures for pastries or meats and sauces and emulsions at high speeds (chantilly cream, beaten egg whites, etc.). The bowl is operated with the removable screen providing good ergonomics.

Planetary mixers

FEATURES

- Stainless steel bowl.
- Three tools: stainless steel whisk, robust paddle and spiral hook.
- Transparent safety guard easily removable for cleaning.
- Electronic speed variation provides flexibility in the regulations and very precise settings of the parameter.
- Raising and lowering of the bowl is operated with the raising of the safety guard.
- Touch button control panel improves the ergonomics and the reliability against the humidity or water jets.
- Control panel equipped with 0-59 minute timer.



Specifications

MODEL	XBEF10S 601997
Bowl Capacity lt	10
External dimensions - mm	
width	454
depth	606
height	700
Working capacity - kg of flour	
Choux pastry	2.5
Shortcrust pastry	3
Cold water paste	3.5
Sweet pastry	3
Croissant	3
Brioche	3
Meat kg	5
Puree - kg of potatoes	5
Power - kW	
installed-electric	0.75
total power	0.75
Net weight - kg.	37
Supply voltage	220...240 V, 1N, 50/60



Included accessories

CODE	DESCRIPTION	
653276	BOWL FOR 10LT MIXER	1
653268	DOUGH HOOK FOR 10LT MIXER	1
653267	PADDLE FOR 10LT MIXER	1
653269	WHISK FOR 10LT MIXER	1

Optional accessories

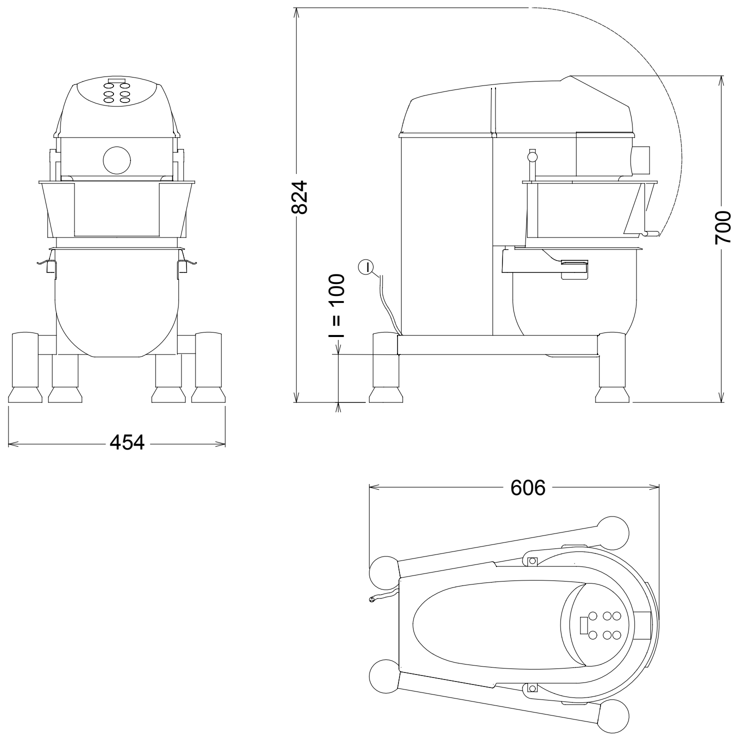
CODE	DESCRIPTION	
653276	BOWL FOR 10LT MIXER	✓
653268	DOUGH HOOK FOR 10LT MIXER	✓
653267	PADDLE FOR 10LT MIXER	✓
653269	WHISK FOR 10LT MIXER	✓



DITO
Electrolux

Installation drawings

601997



MODEL	XBEF10S 601997
I - Electrical connection	220...240 V, 1N, 50/60

www.dito-electrolux.com

Planetary mixers

ADBC010

